



MI VIDA



DÍA DE LOS MUERTOS

Day Of The Dead

BRUNCH & LUNCH | OCT 30TH - NOV 2ND



APERITIVO

APPETIZER

CHILE RELLENO EN TAMAL \$18

Queso Fresco & Queso Oaxaca-Stuffed Poblano Chile,
Corn Masa, Salsa Ranchera
(Made With Pork)

PLATO PRINCIPAL

ENTRÉE

MOLE NEGRO CON FLORES \$20

Braised Beef Enchiladas, Traditional Black Mole,
Rice, Plantains

POSTRE

DESSERT

CHURROS DE MUERTO 🍷 (G) \$12

House-Made Churros, Seasonal Spices,
Orange Blossom-Vanilla Sauce



BEBIDA

DRINK

LA CATRINA \$18

Altos Añejo Tequila, Black El Jimador Tequila,
Grand Marnier, Hibiscus, Cinnamon

🍷 Vegetarian ✓ Plant-Based (G) Gluten: Made with Flour/Wheat

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.





MI VIDA



DÍA DE LOS MUERTOS

Day Of The Dead

DINNER | OCT 30TH – NOV 2ND

APERITIVO

APPETIZER

CHILE RELLENO EN TAMAL \$19

Queso Fresco & Queso Oaxaca-Stuffed Poblano Chile,
Corn Masa, Salsa Ranchera
(Made With Pork)



PLATO PRINCIPAL

ENTRÉE

MOLE NEGRO CON FLORES \$22

Braised Beef Enchiladas, Traditional Black Mole,
Rice, Plantains

POSTRE

DESSERT

CHURROS DE MUERTO 🍃 (G) \$12

House-Made Churros, Seasonal Spices,
Orange Blossom-Vanilla Sauce



BEBIDA

DRINK

LA CATRINA \$18

Altos Añejo Tequila, Black El Jimador Tequila,
Grand Marnier, Hibiscus, Cinnamon

🍃 Vegetarian ✓ Plant-Based (G) Gluten: Made with Flour/Wheat

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